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You can read the recommendations in the user guide, the technical guide or the installation guide for MAYTAG 110 DUAL FUEL RANGE COOKER. You'll find the answers to all your questions on the MAYTAG 110 DUAL FUEL RANGE COOKER in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual MAYTAG 110 DUAL FUEL RANGE COOKER
User guide MAYTAG 110 DUAL FUEL RANGE COOKER
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Instruction manual MAYTAG 110 DUAL FUEL RANGE COOKER



110 Dual Fuel
Range Cooker



Users Guide
&
Installation Instructions

U104100 - 05



[Your user manual](#)

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Manual abstract:

For heating smaller pans the smaller burners may be more efficient. When hotplate control knob is pressed in, sparks will be made at every burner, this is normal. If after lighting, a hotplate burner's flame goes out, turn it off and leave it for one minute before relighting it. You can remove the burner cap and trim rings for cleaning, see the 'Cleaning your cooker' section. You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm. Note: Use of aluminium pans may cause metallic marking of the pan supports.

This does not affect the durability of the enamel and may be cleaned off with a metal cleaner such as 'Brasso'. 4 The Griddle The griddle fits the centre supports, front to back. It is designed for cooking food on directly.

Don't use pans of any kind on it. The griddle surface is nonstick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

5 Use the leave space around the for Always the g be lightly maximum of cooking Preheat following heat a brushed guide utes will The griddle crossways -settings as twith 5 min Don't put it rcaniddle for it will not fiaproperly andoil for griddle the gases Position the gr iddle o the hotplate burners resting ver The Wok cradle The Wok cradle is designed to fit a TyphoonTM Professional 14" Wok. Make sure the cradle is stable and that the Wok is sitting level in the ring. The cradle will get very hot in use - allow plenty of time for it to cool before you pick it up. Care and Cleaning Essential information Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

If you use a different Wok make sure that it fits the cradle. Woks vary very widely in size and shape. It's important that the Wok sits down on the pan support - but if the Wok is too small the cradle will not support it properly. The Grill CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away. Before using the grill for the first time turn it on and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open. Make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example. The cradle should be used on the triple ring Wok burner only. When you fit the cradle check that it is properly located on the pan support fingers and that it is supported properly.

Remove the pan from the bottom of the grill compartment.

6 After placing your food on the grill tray pan, slide the grill pan onto the side supports just below the elements. Make sure it is pushed right in and touches the back stop. For best results, especially with toast, preheat the grill with the grill pan in the cooking position for two minutes before use. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat. The grill pan grid can be turned over to give two grilling positions. You can brown the top of dishes cooked in the oven, under the grill by placing the dish onto the base of the grill pan, which can easily slide along the floor of the grill cavity. The Warmer The grill has two elements that allow either the whole area of the pan to be heated or just the right hand half. Turn the knob to position 3. The Warmer is a versatile feature of your new cooker. The base of the chamber heats up to temperature of about 120°C.

You can use it for keeping food warm while the final touches are put to a meal or to warm plates and serving dishes. Use only heat resistant dishes. To operate the warmer press the switch on the control panel. To switch off press the switch again. For best results preheat for 2 minutes with the grill pan in position.

After placing your food on the grill pan grid, slide the grill pan onto the side supports. Adjust the heat to suit by turning the knob. Make sure it is pushed right in and touches the back stop. Never close the grill door when the grill is on. 5 Plate Warming Plates should be warm in 5 to 10 minutes.



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